

Christmas Day Lunch

25TH DECEMBER 2023

Charred diver scallops & poached native lobster
with aromatic pineapple carpaccio, arugula,
honey-soy dressing

Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand

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Turbot & salsify velouté
with lemon meringue and Keta caviar

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Rose County “Beef Wellington”
with truffled potato purée, caramelised shallot,
Brussels sprout leaves

Barolo, Tenute Neirano, Piedmont, Italy

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Rich Christmas pudding
with Brandy sauce
Chateau les Mingets, Sauternes, France

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Tea, coffee and mince pies

£190 per person | Add wine pairing for £40